

Applicants : Brian K. Doyle et al.
Appl. No. : 10/025,403
Page 2

This listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A cooked and thereafter frozen food product comprising a shaped substrate made from moldable, shape-retaining, and pliable dough and a coating composition on the shaped substrate comprising from 25% to 30% by weight flour; from 25% to 35% by weight dextrin; and from 35% to 50% by weight modified, ungelatinized potato starch made primarily from starch components, wherein the coating is applied to the substrate prior to cooking the substrate, cooked in place thereupon, and substantially clear after cooking; wherein the coated and cooked shaped substrate is thereafter frozen.

Claim 2 (previously presented): The food product of claim 1, wherein the dough comprises a potato-based dough and the coating composition comprises a batter or slurry at the time it is applied and a dry layer on the substrate after cooking.

Claim 3 (canceled)

Claim 4 (canceled)

Claim 5 (previously presented): The food product of claim 1, wherein the substrate comprises a waffle.

Claim 6 (canceled)

Claim 7 (previously presented): The food product of claim 1, wherein the substrate has a shape having at least one slender and elongated portion, the coating composition forms a shell surrounding the slender and elongated portion, which strengthens it to resist breakage.

Applicants : Brian K. Doyle et al.
Appln. No. : 10/025,403
Page 3

Claim 8 (previously presented): The food product of claim 1, wherein the food product comprises a deep-fried product.

Claims 9 (canceled)

Claim 10 (canceled)

Claim 11 (previously presented): The food product of claim 1, wherein the potato-based dough includes at least some cooked potato prior to being cooked with the substrate in place.

Claim 12 (previously presented): The food product of claim 1, wherein the dough includes at least some dehydrated potato.

Claim 13 (canceled)

Claim 14 (previously presented): The food product of claim 1, wherein the substrate and coating composition together comprise a parfried article.

Claim 15 (previously presented): The food product of claim 14, wherein the substrate and coating composition further comprise a non-fried finish-cooked component.

Claim 16 (previously presented): The food product of claim 14, wherein the substrate and coating composition further comprise a fried finish-cooked article.

Claim 17 (previously presented): The food product of claim 1, wherein the food product comprises a parfried and frozen product.

Claim 18 (canceled)

Applicants : Brian K. Doyle et al.
Appln. No. : 10/025,403
Page 4

Claim 19 (previously presented): The food product of claim 2, wherein the substrate comprises a waffle.

Claim 20 (previously presented): The food product of claim 1, wherein the food product comprises a baked product.

Claim 21 (canceled)

Claim 22 (previously presented): The food product of claim 20, wherein the food product has a shape having at least one slender and elongated portion, the coating composition forms a shell surrounding the slender and elongated portion, which strengthens it to resist breakage.

Claim 23 (previously presented): The food product of claim 1, wherein the substrate and coating composition have an overall thickness of not more than about 4 cm.

Claim 24 (currently amended): A method of making a food item, comprising the steps of:
making a moldable shape-retaining dough from non-grain edible natural food substance;
shaping the moldable shape-retaining dough into a desired configuration;
coating the shaped dough food item with a coating composition comprising from 25% to 30% by weight flour; from 25% to 35% by weight dextrin; and from 35% to 50% by weight modified, ungelatinized potato starch; and
cooking the shaped and coated non-grain dough food item with the coating composition in place upon it, to thereby obtain a shaped food product having a substantially clear coating.

Claim 25 (previously presented): The method of claim 24, wherein the step of cooking the coated and shaped dough food item comprises parfrying it and later finish-cooking it.

Claim 26 (previously presented): The method of claim 25, further comprising the step of freezing the parfried food item prior to finish-cooking it.

Applicants : Brian K. Doyle et al.
Appln. No. : 10/025,403
Page 5

Claim 27 (previously presented): The method of claim 25, wherein the step of finish-cooking comprises reconstituting the frozen parfried food item by cooking it using at least a selected one of the group consisting of a gradient oven, a microwave oven, a toaster, a grill, a broiler, and a deep-fryer.

Claim 28 (canceled)

Claim 29 (previously presented): The method of claim 24, wherein the non-grain edible natural food substance comprises potato tuber.

Claim 30 (previously presented): The method of claim 24, wherein the forming step comprises making a waffle shape from the dough.

Claim 31 (previously presented): The method of claim 30, wherein the step of finish-cooking includes using a toaster.

Claim 32 (previously presented): The method of claim 24, wherein the step of shaping comprises forming the dough into a pancake.

Claim 33 (previously presented): The method of claim 24, wherein the step of shaping comprises forming the dough into a shape which emulates a slice of a natural food.

Claim 34 (canceled)

Claim 35 (previously presented): The method of claim 24, including the step of using at least some shredded non-grain natural food in making the dough.

Claim 36 (previously presented): The method according to claim 35, wherein the shredded non-grain natural food is at least partially dried before using it in making the dough.

Applicants : Brian K. Doyle et al.
Appln. No. : 10/025,403
Page 6

Claim 37 (previously presented): The method according to claim 35, wherein the shredded natural food is at least partially dehydrated before inclusion in the dough.

Claim 38 (previously presented): The method according to claim 25, wherein the step of coating the shaped dough food item comprises predusting it with a dry particulate starch-component ingredient mix and subsequently applying a particulate starch-component mix which is in batter/slurry form.

Claim 39 (previously presented): The method according to claim 29, wherein the dough further comprises egg.

Claim 40 (previously presented): The method according to claim 39, wherein the dough comprises at least one stabilizer.

Claim 41 (currently amended): The food product of claim 1, wherein the coating composition comprises a slurry ~~comprising a dextrin~~.

Claim 42 (canceled)

Claim 43 (currently amended): A cooked food product comprising a shaped substrate made from a dough and a slurry comprising from 25% to 30% by weight flour; from 25% to 35% by weight dextrin; and from 35% to 50% by weight modified, ungelatinized potato starch ~~dextrin and a rice flour component~~ at least partially coating the shaped substrate, wherein the slurry is applied to the substrate prior to cooking the substrate and cooked in place thereupon.

Claim 44 (canceled)

Claim 45 (currently amended): The cooked food product of claim ~~[[44]]~~ 43, further comprising an exterior coating comprising dry particulate starch components and wherein the slurry is applied on the exterior coating on the substrate, the slurry and exterior coating are applied to the

Applicants : Brian K. Doyle et al.
Appln. No. : 10/025,403
Page 7

substrate prior to cooking the substrate and cooked in place thereupon such that the slurry forms a substantially clear coating.

Claim 46 (currently amended): A cooked food product comprising a shaped substrate made from moldable shape-retaining potato-based dough, a coating composition on the shaped substrate made primarily from particulate starch component and a slurry comprising from 25% to 30% by weight flour; from 25% to 35% by weight dextrin; and from 35% to 50% by weight modified, ungelatinized potato starch ~~a dextrin component~~ on the exterior coating composition; wherein the exterior coating composition and the slurry are applied to the substrate prior to cooking the substrate and cooked in place thereupon such that the slurry forms a substantially clear coating.

Claim 47 (currently amended): The cooked food product of claim ~~[[44]]~~ 43, wherein the dough comprises a moldable shape-retaining potato-based dough.

Claim 48 (currently amended): A method of preparing food for consumption comprising:

- providing a moldable shape-retaining potato-based dough;
- shaping the potato-based dough into a desired end food product shape;
- coating the shaped dough product with a coating comprising from 25% to 30% by weight flour; from 25% to 35% by weight dextrin; and from 35% to 50% by weight modified, ungelatinized potato starch ~~a starch component~~;
- cooking the dough substrate and coating thereupon thereby causing the coating to become substantially clear;
- freezing the cooked product; and
- rethermalizing the frozen product by heating just prior to consumption.

Claim 49 (canceled)

Applicants : Brian K. Doyle et al.
Appln. No. : 10/025,403
Page 8

Claim 50 (currently amended): The method of claim 48, wherein the dough comprises a stabilizer selected from the group consisting of carageenan, gum arabic, guar gum, carboxymethylcellulose, or combinations thereof, ~~and wherein the coating comprises from 25% to 30% by weight rice flour; from 25% to 35% by weight dextrin; and from 35% to 50% by weight modified, ungelatinized potato starch.~~

Claim 51 (previously presented): The method of claim 48 further comprising the step of predusting the shaped dough product prior to coating the shaped dough product.

Claim 52 (canceled)

Claim 53 (currently amended): The method of claim ~~[[52]]~~ 51, wherein the dough comprises a stabilizer selected from the group consisting of carageenan, gum arabic, guar gum, carboxymethylcellulose, or combinations thereof.

Claim 54 (currently amended): A cooked food product comprising a shaped substrate made from moldable shape-retaining potato-based dough, and a coating composition on the shaped substrate comprising from 25% to 30% by weight flour; from 25% to 35% by weight dextrin; and from 35% to 50% by weight modified, ungelatinized potato starch ~~a starch, a dextrin, and a rice flour,~~ the coating composition applied to the substrate prior to cooking the substrate and cooked in place thereupon such that the composition forms a substantially clear coating.

Claim 55 (currently amended): A method of making a food item, comprising the steps of:
making a moldable shape-retaining dough from non-grain edible natural food substance;
shaping the moldable shape-retaining dough into a desired configuration;
coating the shaped dough food item with a coating comprising from 25% to 30% by weight flour; from 25% to 35% by weight dextrin; and from 35% to 50% by weight modified, ungelatinized potato starch ~~a dextrin and a rice flour;~~ and

Applicants : Brian K. Doyle et al.
Appln. No. : 10/025,403
Page 9

cooking the shaped and coated non-grain dough food item with the coating in place upon it, to thereby obtain a shaped food product having a substantially clear coating on the non-grain dough food item.

Claim 56 (canceled)

Claim 57 (currently amended): A cooked food product comprising a shaped substrate made from a dough and a coating composition comprising from 25% to 30% by weight flour; from 25% to 35% by weight dextrin; and from 35% to 50% by weight modified, ungelatinized potato starch at least about 10% rice component, the coating composition is applied to the substrate prior to cooking the substrate, and cooked in place thereupon such that the coating composition forms a substantially clear coating.

Claim 58 (canceled)

Claim 59 (currently amended): A method of preparing a food for consumption comprising:
providing a shape-retaining dough;
shaping the dough into a desired food product shape;
coating the shaped dough with a coating composition comprising from 25% to 30% by weight flour; from 25% to 35% by weight dextrin; and from 35% to 50% by weight modified, ungelatinized potato starch a dextrin and a rice flour component;
cooking the dough substrate and coating thereupon; and
freezing the cooked product.

Claim 60 (previously presented): The food product of claim 59, wherein the dough substrate is cooked by baking.

Claims 61-62 (canceled)